

Maggie's engagement was duly announced to the Harrisons, and received with very mixed feelings. Sophy was inclined to resent it; Harriet professed extreme disgust at what she called "Maggie's dreadful slyness," and Fanny declared all that vexed her was that she had not entered the lists herself. Mrs. Harrison, however, was delighted at the prospect of being so nearly connected with "the Hamiltons of Deanley Manor," and immediately began to plan various schemes of aggrandizement for her daughters, none of which took effect; and long after Maggie had been a happy wife and mother, the Harrison girls, who had been engaged a dozen times, at least, were still unwedded—a circumstance that did not improve either their looks or temper. Eventually, however, Sophy, growing in despair at her faded cheeks and scanty ringlets, which even bloom powder and hair restorers failed to renovate, accepted an ancient lover, who made her an offer under the combined effects of unlimited flattery and an extra glass of brandy and water. Harriet took advantage of a weak moment to entrap an unsuspecting curate, and Fanny turned devotee, in the forlorn hope of ensnaring a popular preacher. Still, however, as Sophy sometimes owns, when in a desponding mood, it is a most aggravating thing to be outdone by a simple Country Cousin.

THE END.

Minnie May's Department.

MY DEAR NIECES,—A cold chicken pie is nice to have in readiness for cold Sunday dinner, (which I advocate in the very hot weather). If the chickens are young, I joint them and season with white pepper and salt, sprinkling a piece with each. I do not stew them, but arrange the parts in a deep earthenware dish. After the meat is all in place a few bits of butter on the top or a few pieces of ham cut small, and pour in enough cold water to cover the meat. A little pounded mace is an excellent addition. Then put on a good pastry cover. I bake in a moderate oven for an hour and a half or two hours. When the pastry is done the oven door may be left open and a brown paper laid on the top of the pie. I never put in the breast bone or the back and neck, but boil down with a bit of bacon or ham bone, and take the gravy and put in the pie after taking from the oven, to supply the waste made by cooking.

RECIPES.

MUSLINS.

Delicately colored muslins should not be cleansed with soap suds, but with bran water. Two quarts of wheat bran boiled in a gallon of water will suffice for one dress. Strain the liquor and use it like soap suds; rinse in one water and do not starch.

PRESSING FERNS.

The chief obstacle to pressing ferns for in-door decoration is their disposition to curl up as soon as picked. It is best, therefore, to carry into the fields a folio made of white porous paper and covered with stiff pasteboard; the ferns may be put between the leaves as fast as they are gathered, and the stiff covers will hold them in shape.

BAKED APPLE DUMPLINGS.

Pare and core smooth apples of uniform size, and fill the cavity of each with sugar and a little cinnamon. Divide the paste into as many parts as there are apples; roll each piece out square, and enclose an apple in it, slightly wetting the edges to make them stick. Bake in shallow pans, and serve with hard sauce.

GINGER ALE.

When roots and hops cannot be readily obtained, ginger ale will form an excellent stimulating drink, and it can be made as easily in the city as the country. Procure four ounces of white ginger root, and pound or bruise it thoroughly. Mix with it three ounces of cream of tartar; then slice up very finely eight large lemons, after squeezing out all the juice. Pour over the whole five gallons of boiling water, and stir into it five pounds of sugar. Let it stand until milk warm; then put in a large slice of dry bread, and pour over it a tea-cupful of liquid yeast. Let it ferment for twelve hours, covering the whole with a cloth, if you intend to bottle it; but if it is made in a keg, let it ferment through the bung-hole for sixteen hours, and then close it tightly, and in two days it will be ready for use. It will foam like cream ale, while its flavor will suit the most fastidious palate. It must be kept in an ice house, or the coldest of cellars, or it will become sour; but it can be remedied by adding a tablespoonful of sugar to each glass of beer. If bottled, fill the bottles only two-thirds full, and fasten the corks with wire or twine.

RYE MINUTE PUDDING.

Heat milk to the boiling point, salt to taste, and stir in gradually rye flour to make a thick mush. Cook about fifteen minutes, and eat with sugar and cream. This we know to be good, and it recalls pleasant recollections of early home life.

TO CLEAN CISTERN WATER.

Add two ounces powdered alum and two ounces borax to a twenty-barrel cistern of rain water that is blackened or oily, and in a few hours the sediment will settle and the water be clarified and fit for washing and even for cooking purposes.

DELMONICO PUDDING.

Boil a quart of milk over a slow fire, stirring frequently, as if preparing Devonshire cream. Stir in the yolks of four eggs, beaten to a froth, four tablespoonfuls of corn starch wet with milk, five tablespoonfuls of sugar, and a pinch of salt. When the mixture thickens pour it into a tin kettle, and set in cold water or ice to prevent curdling. Beat the whites of the eggs to a froth with four tablespoonfuls of sugar, and a drop or two of vanilla; pour the pudding into a baking dish, frost with the egg and brown in the oven.

GOOSEBERRY JAM

May be made from either green or ripe gooseberries; we prefer the former. Wash the fruit, pick it over carefully, and weigh it; then place the whole or a portion of it in a stone jar, which may be set in the oven, closely covered, or in a kettle of hot water until the fruit is softened, and then boiled in a porcelain kettle for one hour. Allow three-quarters of a pound of sugar for each pound of fruit; at the end of the hour add the sugar and boil for an hour longer.

BLACK CURRANT JAM

May be made in the same manner, but will require a little less boiling. It is said to be an excellent remedy for throat diseases, and the paste is frequently used in preparing prescriptions for them.

GOOSEBERRY JELLY.

Soften the fruit as before directed, and when the juice flows freely let it drain through a bag; do not squeeze, but suspend the bag over a bowl and leave it for several hours, or over night. Allow a pound of sugar for each pint of juice. Boil the latter alone for twenty minutes; then add the sugar and boil for five minutes longer, skim carefully, or strain again, and pour it into glasses while still hot. Dip the glasses into cold water and set each one as you fill it on a cold wet cloth. You may take the further precaution of putting a silver spoon into the glass, as a heat conductor, but if the wet cloth is kept cold, this will scarcely be necessary.

CURRANT JELLY.

Take currants as soon as they are fully ripe (they are not as good for jelly if too ripe or old); look them over, and pick out all the leaves and poor currants; it is not necessary to stem them; fill a large platter, set in a slow oven, stir occasionally until scalding hot, then pour them into a large earthen dish; I always keep a large sized wash-bowl for cooking purposes. Fill the platter with fresh currants and place in the oven, and repeat until they are all scalded; crush, and squeeze out the stems; strain first through a coarse towel, then through a flannel jelly-bag, previously wrung out in hot water. Measure the juice; put it in a preserving kettle (porcelain-lined is the best), set over the fire, skim, and boil at least fifteen minutes after it begins to boil. While the juice is boiling, weigh out the sugar, allowing one pound of white sugar to each pint of juice; set in the oven to heat, and after the juice has boiled the required time, pour in the hot sugar; stir until it has all dissolved, but do not let it boil, after the sugar is in. Take from the fire, pour into glasses, and set in a cool, dry place for two days; then wet tissue paper in brandy, and lay over the tops of the glasses; then cover with thick brown paper, and paste the edges down with flour paste. Try this once and you will thank me when you eat the jelly.

COCOANUT CAKE.

Take two cupfuls of flour, two and a half cupfuls of sugar, quarter of a cupful of butter, half a cupful of sweet milk or water, four eggs (leaving out the whites of two for frosting), two teaspoonfuls of cream tartar, rubbed through the flour, and one teaspoonful of soda, dissolved in a very little hot water. Measure the butter and milk very accurately, or you may need to add a trifle more

flour. Bake in three layers, having the bottom of your jelly pans previously lined with nicely-greased paper, as the cake turns out much nicer. With the two whites and sixteen tablespoonfuls of powdered sugar, make a frosting, with which spread the layers, and sprinkle on the grated cocoanut, covering the top and sides completely, and you will have a beautiful foam-like mound of cake.

SUMMER DRINKS.

Lemonade is always delicious to the palate, and exerts a cooling influence on the system, but a teaspoonful of ginger stirred into it will make it preferable for dyspeptics.

Claret is much recommended as a summer beverage, and mixed with iced water it is a pleasant drink, but not superior to either root beer or ginger ale.

Iced tea is also very refreshing to the sufferer from thirst, in the heated room, and a pot of it can be made by the fire that cooks the dinner, and set aside until tea time, when it can be poured into tumblers filled with ice cracked into small bits, and drank with or without the addition of sugar. To those who are obliged to work under the scorching sun, a tumblerful of ice-cold tea is a most acceptable offering, as it cheers without inebriating.

RE-GILDING MIRRORS, ETC.

Please give directions for re-gilding mirror or picture frames. SUBSCRIBER.

Implement for gilding are: A gilder's cushion, which is an oblong piece of wood stuffed with several thicknesses of flannel, and covered with rough calf-skin with a border of parchment, about four inches deep, at one end, to prevent the air blowing the gold leaves about when on the cushion; a gilding knife; several camel's-hair pencils of assorted sizes, and a burnisher. Turn the gold leaves out of the book, one at a time, on to the cushion, and with the gilding knife cut it into the size required; place the frame in nearly a horizontal position, and, with a long-haired camel's-hair pencil, dipped in water, go over as much of the frame as the piece of gold is to cover; take up the gold leaf with the tip of a pencil and carefully place over the wetted frame; breathe on it and it will adhere. Do not attempt to cover too much at a time, and the part of the frame to which the piece is applied must be sufficiently wet. When covered, set by to dry for ten or twelve hours; wipe the burnisher and only burnish an inch or so in length at a time, taking care not to lean too hard, but with a gentle and quick motion apply the tool until the frame is equally bright in every part.

GATHERING HOPS.

Hops should be gathered before frost; as soon as fully grown they are ready for picking; never later than the middle of September. If left later the balls will spread, and the pollen—the most essential part of the hop—will be shaken out by the wind swaying the branches. The pollen lies at the base of the leaves contained in the hop ball, and is a yellowish powder.

AN EFFERVESCENT DRINK.

Mix two ounces of tartaric acid with two pounds of granulated sugar; stir in the whites of four well-beaten eggs, and dissolve in two quarts of cold water. Add to it a one-ounce bottle of essence of ginger. Bottle it tightly, and when desired for use, put a tablespoonful of it to four tablespoonfuls of iced water, and stir in a small half teaspoonful of saleratus.

A Connecticut lover, young and enthusiastic, who sang and played for nearly two hours before the house of his lady love the other evening, was electrified—that is, shocked—after a short pause, by a cordial "Thank you," gracefully pronounced by the "other fellow," who appeared at the drawing-room window.

"Will you be after tellin' us what's the time, Patrick?" asked Tim. "An' sure I'd do it, but me watch is most two days too fast!" was the prompt reply.

THE PLEASURES OF MEMORY.—Mrs. Henpeck—"How stupid that you can't recollect when Mrs. Major Shouter called!" Mr. Henpeck—"I—I know it was the day you hit me with the camp-stool." "Mrs. H.—"Then it was on Friday." Mr. H.—"No, no; that was the day you threw the teapot at me."